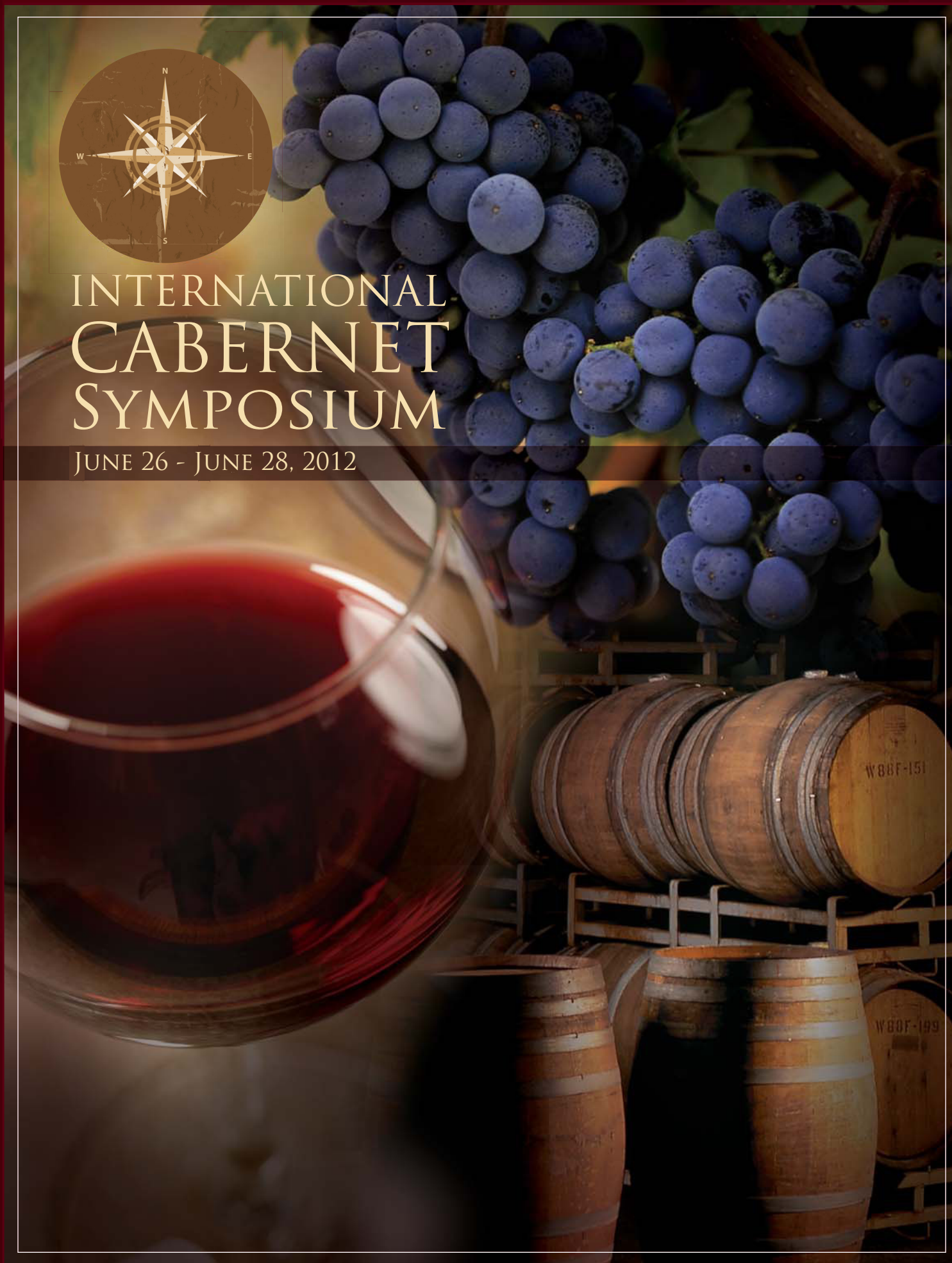




INTERNATIONAL CABERNET SYMPOSIUM

JUNE 26 - JUNE 28, 2012





INTERNATIONAL CABERNET SYMPOSIUM

2012

INTRODUCTION

It is with great pleasure that we welcome you to the International Cabernet Symposium.

Many people have made the observation that no organization or symposium has existed to provide for the exchange of viticultural and enological information among the Cabernet Sauvignon producers of the world. In today's changing and challenging world, the greatest error that we can make is to assume that there is no need to share information. In fact today, more than ever, we must work together to share ideas and best practices.

The International Cabernet Symposium has been designed to provide an intimate environment where viticulturists and winemakers can present their work and discuss their styles and philosophies. We are extremely appreciative of all those who have agreed to participate on a panel, make presentations, or host us at their wineries. However, the audience is equally essential to the success of the symposium. We encourage you to actively participate throughout the entire program – asking questions and presenting your ideas, philosophies and wines.

We hope that you will appreciate the program, and feel at the end of the week that the symposium has met your expectations.

David Pearson

CEO, Opus One

Chair, International Cabernet Symposium Steering Committee



INTERNATIONAL CABERNET SYMPOSIUM

2012

PROGRAM AGENDA

MONDAY, JUNE 25

5:30 pm – 6:30 pm

WELCOME RECEPTION FOR PARTICIPANTS

Groezinger's Estate in Yountville

TUESDAY, JUNE 26

8:30 am

Buses depart The Vintage Inn and Robert Mondavi Winery

9:00 am – 12:00 pm

TECHNICAL SESSION I – CULINARY INSTITUTE OF AMERICA

Bordeaux Trends

Keynote Speakers:

Thomas Duroux, CEO and Winemaker at Château Palmer

David Pernet, Co-Founder, SOVIVINS

12:00 pm

Buses depart the Culinary Institute of America

12:15 pm – 3:00 pm

HISTORIC RUTHERFORD

Lunch at the Staglin Family Vineyard's historic Steckter House, built in 1864, with stories about Rutherford's development as an acclaimed Cabernet growing region.

Speakers: Shannon Staglin, President, Staglin Family Vineyard, Jeffrey Stambor, Winemaker at Beaulieu Vineyards and Celia Welch, Winemaker at Scarecrow

3:00 pm

Buses depart Staglin Family Vineyard

3:30 pm – 5:30 pm

STAGS LEAP APPELLATION: GEOLOGY, TERROIR AND WINES

An interactive discussion and experiential study of the geology and formation of the district, its terroir and weather characteristics, and the resulting unique wine style. The first stop is Shafer Vineyards, then on to Pine Ridge Vineyards for tasting.

Speakers: Elias Fernandez, Winemaker at Shafer Vineyards, Kirk Grace, Vineyard Manager at Stag's Leap Wine Cellars, Nicki Pruss, Winemaker at Stag's Leap Wine Cellars and Michael Beaulac, Winemaker at Pine Ridge Winery

5:30 pm

Buses depart Pine Ridge Vineyards

7:00 pm

Buses depart The Vintage Inn and Robert Mondavi Winery

7:30 pm – 10:00 pm

QUINTESSA – CHILEAN STYLE BBQ CELEBRATION

Join the Huneeus family and Winemaker Charles Thomas for a casual evening at the Huneeus home overlooking the Quintessa Estate in Rutherford. Enjoy a traditional Chilean barbeque served with wines from the family's projects in Chile and Argentina as well as the iconic Quintessa red blend.

10:00 pm

Buses return to The Vintage Inn and Robert Mondavi Winery



WEDNESDAY, JUNE 27

- 8:30 am Buses depart The Vintage Inn and Robert Mondavi Winery
- 9:00 am – 12:00 pm **TECHNICAL SESSION II – CULINARY INSTITUTE OF AMERICA**
Exploring the wines and winemaking of Argentina, followed by an exploration of the idea of using controlled fermentations of Cabernet Sauvignon from winegrowing areas around the world to observe the effect of terroir on the variety.
Keynote Speakers:
Laura Catena, MD, Managing Director, Bodega Catena Zapata
Alejandro Vigil, Chief Winemaker, Bodega Catena Zapata
Roger Boulton, Professor, University of California at Davis
- 12:00 pm Buses depart the Culinary Institute of America
- 12:15 pm – 3:15 pm **CLONAL STUDY**
A study of clones 7 and 337, both grown on two distinct vineyard sites, with a tasting and a discussion of the impact of terroir on each clone, followed by lunch.
Speakers: Kristof Anderson, Winemaker at Gargiulo Vineyards and Dr. Paul Skinner, Viticulturalist
- 3:15 pm Buses depart Gargiulo Vineyards
- 3:30 pm – 5:30 pm **AUSTRALIAN WINEMAKING**
A historical perspective on the evolution of Cabernet Sauvignon in Australia including a study of the characteristics of Coonawarra. The session will also examine the effects of biodynamic farming on Cabernet Sauvignon grown in Margaret River.
Speakers: Sue Hodder, Senior Winemaker at Wynns Coonawarra Estate and Vanya Cullen, Managing Director and Winemaker at Cullen Wines
- 5:30 pm Buses depart Opus One
- 7:00 pm Buses depart The Vintage Inn and Robert Mondavi Winery
- 7:30 pm – 10:00 pm **NAPA VALLEY DINE AROUND
INTIMATE SMALL GROUP DINNERS AT NAPA VALLEY WINERIES**
- 10:00 pm Buses return to Robert Mondavi Winery and The Vintage Inn



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THURSDAY, JUNE 28

- 8:30 am Buses depart The Vintage Inn and Robert Mondavi Winery
- 9:00 am – 12:00 pm **TECHNICAL SESSION III – CULINARY INSTITUTE OF AMERICA**
The Origin of Cabernet Sauvignon and its evolution in Napa Valley
Keynote Speakers:
Carole Meredith, Professor Emerita, Department of Viticulture and Enology,
University of California, Davis and Co-owner, Lagier Meredith Vineyard
Warren Winiarski, Owner, Arcadia Vineyards, Founder, Stag's Leap Wine Cellars
- 12:00 pm Buses depart the Culinary Institute of America
- 12:30 pm **SAFEGUARDING THE HARVEST**
Lunch at Araujo Estate will be followed by an in-depth discussion about the decisions and strategies which can be employed to safeguard harvest in extreme weather conditions.
Speakers: Caleb Mosley, Vineyard Manager and Nigel Kinsman, Winemaker, both at Araujo Estate and Steve Matthiasson, President of Premiere Viticultural Services
- 3:00 pm Buses depart Araujo Estate
- 5:00 pm Buses depart The Vintage Inn and Robert Mondavi Winery
- 5:30 pm – 6:45 pm **NAPA VALLEY APPELLATION TASTING AT FAR NIENTE**
A walk-around exploration of the Cabernet Sauvignon wines of Napa Valley's diverse AVAs on the lawn at Far Niente.
- 7:00 pm – 10:30 pm **GALA DINNER WITH AUTHOR MICHAEL POLLAN**
Dinner at Far Niente will begin with a "Fireside Chat" with acclaimed author and expert on sustainable farming and healthy foods, Michael Pollan, who will be interviewed by Michelin 3-Star Chef Christopher Kostow of Meadowood. David Pearson, CEO of Opus One, will serve as moderator of the discussion.
- 10:30 pm Buses return to Robert Mondavi Winery and The Vintage Inn

FRIDAY, JUNE 29

- 9:00 am – 11:00 am **FAREWELL BRUNCH**
Groezinger's Estate, Yountville



WINERY PARTNERS

We'd like to acknowledge our Napa Valley winery partners for their generosity in contributing funds, hosting events and organizing the Symposium. This event would not have been possible without their tremendous dedication and support.

Antica Napa Valley

Piero Antinori
Glenn Salva

Araujo Estate

Bart & Daphne Araujo
Jimmy Hayes

BOND

William Harlan
Paul Roberts

Cain Vineyard & Winery

Jim & Nancy Meadlock
Chris Howell

Continuum Estate

Timothy J. Mondavi, Carissa Mondavi

Dana Estate

Hi Sang Lee
Pete Perry

Far Niente
Nickel & Nickel

Beth Nickel, Dirk Hampson, Larry Maguire
Mary Grace

Gargiulo Vineyards

Jeff & Valerie Gargiulo
Justin Dragoo

Groth Vineyards & Winery

Dennis & Judy Groth
Suzanne Groth

Opus One

David Pearson
Michael Silacci
Roger Asleson

Pine Ridge Vineyards

Erle Martin

Quintessa

The Agustin Huneeus family

Raymond Winery

Jean-Charles Boisset

Silver Oak Winery

Tim Duncan, David Duncan
Daniel Baron

Staglin Family Vineyard

Garen & Shari Staglin
Shannon Staglin





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Since 1994, Silicon Valley Bank's Wine Division has been the leading provider of financial services to wineries and vineyards in the western United States.

Silicon Valley Bank is a member of SVB Financial Group, a \$20 billion financial holding company providing a full range of diversified financial services to emerging, growth and mature companies in the technology, life science, venture capital/private equity and premium wine industries.

Silicon Valley Bank's 35 Wine Division professionals are a unique group – they are experts in the wine industry and understand the risks and challenges faced by vintners and grape growers. Our goal is to provide clients with custom financial solutions including: loans, deposits, foreign exchange and cash management designed to meet your specific business needs.

For more information, please contact Mark Freund, Senior Relationship Manager, Wine Division at 707.967.1388 or mfreund@svb.com.

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SPEAKERS - DAY ONE

THOMAS DUROUX

CHIEF EXECUTIVE OFFICER, CHÂTEAU PALMER



Thomas Duroux was 34 when he took over from Bertrand Bouteiller as CEO of Château Palmer in 2004. A professional agronomist and oenologist, he brought with him 10 years of experience in the making of great wines around the world: in Bordeaux, Hungary, South Africa, California and Tuscany. Back in his native region, he could realize a new vision for the grands crus of Bordeaux. To enhance the reputation of Château Palmer even more, Duroux re-evaluated practices at every stage: yields in the vineyards were decreased in as natural a way as possible, criteria for the choice of maturities at harvest time and for the blend selections were revised, and even the marketing was reassessed. Duroux is intent on seeing Château Palmer profit as much from progress in the field of agronomy as it did from advances in oenology. A master of equilibrium, always seeking greater depth, elegance and refinement for Château Palmer wines, Duroux brings to his task not only impeccable taste, experience and respect for an unequalled tradition but also youth, a spirit of independence and a talent for invention and innovation.

DAVID PERNET

CO-FOUNDER, SOVIVINS



David Pernet earned his agronomy and oenology degree at Bordeaux Science Agro University in 2000 and continued on as a Research Professor at the University, working on terroir variables and the link between water supply and grape quality, soil parameters, and thermal infrared remote sensing for vine water supply assessment. In 2002, he co-founded SOVIVINS, a testing laboratory and consulting firm for all aspects of winemaking: from soil studies to post-bottling analyses. At SOVIVINS, David offers integrated expertise of interactions between the soil, the vines and the wine, in order to maximize “terroir” potential. SOVIVINS has developed, through technical collaboration with several leading estates in Bordeaux, analytical and cartographic tools that allow for an intra-plot assessment of vineyard potential. With its field experience and innovative tools, SOVIVINS collaborates with several of the leading estates in Bordeaux and in other wine producing areas around the world.

SPEAKERS - DAY ONE

SHANNON STAGLIN

PRESIDENT, STAGLIN FAMILY VINEYARD

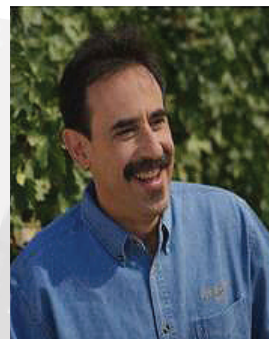
After graduating from UCLA with a degree in Cultural Anthropology, Shannon moved back to Napa to work as a harvest intern in 2001 where she learned the details of production and viticultural practices. In 2002 she moved from the winery into the office where she honed her skills in marketing, hospitality, consumer and trade sales. After earning her MBA from the UC Davis School of Management she chose to work for several years outside of the wine business to gain insight, a different perspective and valuable experience that she could one day share with Staglin Family Vineyard. She was recruited to create the marketing program for Wells Fargo Family Wealth, providing multifamily office solutions to ultra-high net worth client families. In 2011 Shannon returned to Staglin Family Vineyard where she oversees all aspects of the business. Her educational and professional experiences provide a new perspective and a fresh outlook that will enhance the family business for many years to come.



JEFFREY STAMBOR

DIRECTOR OF WINEMAKING, BEAULIEU VINEYARD

Jeffrey Stambor started his career at Beaulieu Vineyard in 1989 as Viticulturist / Enologist combining an understanding of viticulture with intuitive winemaking. He believes his experience working with legendary winemaker Andre Tchelistcheff was a unique opportunity to learn from a true visionary and that relationship continues to shape his own winemaking philosophy. Raised in Youngstown, Ohio it wasn't until Jeffrey came to the University of California, Davis – initially to study veterinary medicine – that he was exposed to the limitless agricultural possibilities. He received his degree in Plant Science with a specialty in Viticulture in 1983. He held various vineyard and winery production jobs while completing his studies and then travelled to France where he worked two vintages in the Côtes de Castillon. During this time he came to understand the cultural context of wine, the concept of terrior and the art of winemaking. A two-year sabbatical making wine in Argentina from 2000 – 2002 further broadened his international exposure.



CELIA WELCH

WINEMAKER, SCARECROW

Celia's parents were avid wine collectors and home winemakers in Medford, Oregon, where her training in wine began. Celia realized early on that professional winemaking would allow her to combine her fascination for flavors and aromas with her interest in science and her love for the rural lifestyle. She enrolled in the Enology program at the University of California at Davis and earned her B.S. in Fermentation Science in 1982. To further her education, Celia traveled through the winegrowing regions of the northwestern and eastern United States, and in New Zealand and Australia, where she worked in the vineyards of the Barossa Valley. Upon returning to Napa Valley, she worked at wineries on Mt. Veeder, in Carneros and in Stags Leap District. In 1992 Celia began a small consulting practice and realized the joy in working with small, single-vineyard estate properties and the passionate visionaries who own them. She currently consults for a limited selection of ultra-premium Napa Valley clients, primarily with their own estate vineyards.





SPEAKERS - DAY ONE

MICHAEL BEULAC

WINEMAKER AND GENERAL MANAGER, PINE RIDGE VINEYARDS



Michael Beulac joined the Pine Ridge Vineyards team in 2009. He has worked with some of the most highly regarded wineries in both Sonoma and Napa Valley, including St. Supéry, Markham Vineyards and Murphy Goode. Michael's interest in wine started with his first really good bottle of wine. He quickly noted thereafter the distinct difference between wines, their appellations and ultimately, the quality. He read an article on the impact of fruit quality and winemaking and realized wine was not just a commodity. Wine quality was influenced by fruit quality and terroir. In 1989, he decided to move to wine country from Portland, Maine to embark on his journey to work in the wine industry. He started at Murphy Goode winery in Alexander Valley, working in the cellar for many years to eventually become the Winemaker for the Pinot Noir and Zinfandel programs. He then met Merry Edwards and went to work with her producing Pinot Noir and Chardonnay at Laurier. Most recently, Michael worked at St. Supéry for seven years with renowned consulting French winemaker Michel Rolland. Michael joined Pine Ridge Vineyards for the opportunity to work with the 200-estate vineyard acres, within five AVAs, comprised of 12 vineyards. This will be Michael's 24th harvest.

ELIAS FERNANDEZ

WINEMAKER, SHAFER VINEYARDS



Elias Fernandez has been making wine at Shafer Vineyards for 25 years. Working side by side with John and Doug Shafer, he has played an integral role in forging a style of boldness and elegance that has been embraced by wine lovers throughout the world. In 1981 he enrolled at the University of California, Davis to study enology, the science of winemaking. During his college years, Fernandez grew more knowledgeable through internships at local wineries including Schramsberg Vineyards, Louis Martini Winery and Cuvaison — learning bottling lines, cellar operations, how to drive a forklift and more. Three weeks before graduation, in 1984, he was hired as assistant winemaker at Shafer Vineyards working with Doug Shafer. The winery was then just five years old. For several years Elias shared co-winemaker duties with Doug. In 1994, Doug became winery president and Elias took on the winemaker title with all of its duties. Over time, life at Shafer Vineyards became less about logistics and more about constantly improving the way they crafted their wine. In 2002, both Quarterly Review of Wines and Food & Wine magazine named Elias "Winemaker of the Year." Shafer Vineyards was selected as one of the "25 Great Vineyards in the World" by Wine & Spirits magazine. On October 2, 2002 he accepted a prestigious "Hall of Fame" award from the Hispanic Scholarship Fund in Washington D.C. and attended a White House reception hosted by President George W. Bush.

SPEAKERS - DAY ONE

KIRK GRACE

VINEYARD MANAGER, STAG'S LEAP WINE CELLARS

Kirk Grace has worked in viticulture since before he graduated from Cal Poly with a B.S. degree in Crop Science in 1986. His family moved to Napa Valley in 1976, starting the winery that would ultimately become the highly-regarded Grace Family Vineyards. After college Kirk worked at Sterling Vineyards, St. Supery Vineyards and then Bettinelli Vineyard Management. In 1997, he joined Robert Sinskey Vineyards; there he successfully transitioned Sinskey's 160-acre estate to certified organic and certified biodynamic status. Kirk was named the 2004 Integrated Pest Management Innovator from the California Department of Pesticide Regulation for progressive approaches to pest management. In 2006 he joined the Stag's Leap Wine Cellars team. His vineyard management philosophy regarding sustainable winegrowing and agricultural conservation are the cornerstones to his belief that the quality of farming has a profound effect on grape quality. "Numbers are an indicator, but growing premium grapes for fine wine is really about being in tune and in touch with the plant. You've got to be on the ground."



NICKI PRUSS

WINEMAKER, STAG'S LEAP WINE CELLARS

Nicki Pruss was on a different career path when she was sidetracked by a fascination with wine. After obtaining a B.A. in Biological Sciences from the University of California at Santa Barbara, she moved to Chicago to attend the Scholl College of Podiatric Medicine, graduating Cum Laude as a Doctor of Podiatric medicine. Upon completing a residency in Chicago, Nicki returned home to California as a licensed Podiatrist. In 1995 a five month bicycle tour through France, Belgium and Germany changed everything and her love of wine was born. Once back in California, Nicki began studying viticulture and winery technology at Napa Valley College and through extension courses at the University of California at Davis. Professionally, she began as an intern at Stag's Leap Wine Cellars in 1998 and over time moved up the winemaking ladder, being named SLWC Winemaker in 2005. Throughout her tenure at SLWC Nicki has worked alongside and learned from a variety of industry professionals from around the world. She currently oversees the production of red and white wines from vineyards throughout the Napa Valley. Most notable in the portfolio are the Estate grown Cabernet Sauvignon wines from the Stags Leap District: FAY, S.L.V. and CASK 23.





SPEAKERS - DAY TWO

LAURA CATENA

GENERAL DIRECTOR, BODEGA CATENA ZAPATA



Laura Catena is a fourth generation Argentine vintner, physician and author. Catena was born in Mendoza, Argentina, in 1967. She graduated magna cum laude from Harvard University in 1988 and has a Medical Doctor degree from Stanford University. She is currently general director of Bodega Catena Zapata and her own Luca Winery in Mendoza, Argentina, as well as a practicing Emergency Medicine physician at the University of California San Francisco Medical Center and a Fellow of the American College of Emergency Physicians. Catena has been called the “face” of Argentine wine for her active role in promoting the Mendoza wine region and Argentine Malbec. She has been an invited speaker at the American Society of Wine Educators, Decanter Wine Encounter, The Smithsonian Institute and the Vancouver Playhouse among others. In 2010 Laura Catena released her book, *Vino Argentino, An Insider's Guide to the Wines and Wine Country of Argentina*.

ALEJANDRO VIGIL

CHIEF WINEMAKER, BODEGA CATENA ZAPATA



Alejandro Vigil has been Chief Winemaker at Bodega Catena Zapata since 2007. He started working at Catena in 2002 as head of Research and Development, focusing on Catena's proprietary Malbec clonal selection and on its adaptation to Mendoza's high altitude microclimate. A devoted Cabernet Sauvignon lover, he also studied the adaptation of foreign and Argentine Cabernet Sauvignon clones and selections within the Catena vineyards. Alejandro is an Agricultural Engineer, a graduate of Mendoza's prestigious Viticulture University, Universidad Nacional de Cuyo. He has a Master's in Winemaking with a specialty in Irrigation Management and soil studies. Alejandro strives to channel his creative energy into pushing the limits of conventional viticulture and winemaking wisdom. Full of endless experiments and always ready to try something new, Alejandro's goal is to constantly increase his understanding of the unique terroir of Mendoza's high altitude mountain vineyards.

FERNANDO BUSCEMA

RESEARCH & DEVELOPMENT DIRECTOR, BODEGA CATENA ZAPATA



Fernando Buscema is a passionate winemaker and researcher. He is a fifth-generation winemaker born in the heart of Mendoza. After graduating with honors at Don Bosco School of Enology, Fernando joined the Catena Zapata family in 2005. In 2007, he took his current position, Research & Development Director. Through his leadership, the R&D team has greatly contributed to the pioneer spirit that characterizes this century old winery. Fernando has vast international winemaking experience and just earned a Master's degree from the Department of Viticulture and Enology at the prestigious University of California, Davis. While at UC Davis, Buscema was engaged in groundbreaking research regarding growing Malbec in various geographic areas in Argentina and the United States.

SPEAKERS - DAY TWO

ROGER BOULTON

PROFESSOR AND CHEMICAL ENGINEER, UNIVERSITY OF CALIFORNIA AT DAVIS

Dr. Boulton studies the chemical and biochemical engineering aspects of winemaking and distilled spirits production. His work involves fermentation and reaction kinetics; physical and chemical stability of wines; the mathematical modeling, computer simulation and control of enological operations; winery design and the economics of investment and operation. Dr. Boulton's teaching covers the general areas of the physical and chemical stability of wines, the process equipment and winery design, the production of distilled spirits from fermented beverages and Biomanufacturing. Dr. Boulton is a member of the Jurade de Saint Emilion and was appointed the Stephen Sinclair Scott Endowed Chair in Enology in January 2000. In 2000 he was named among "the 50 Most influential people in the US Wine Industry" by Wines and Vines Magazine. He has significant international involvement in the development of enology curricula, the teaching of short courses and advising wineries throughout the world. Dr. Boulton received both his Bachelor's and Ph.D. in Chemical Engineering from the University of Melbourne, Australia.



KRISTOF ANDERSON

WINEMAKER, GARGIULO VINEYARDS

Kristof Nils Anderson has been making wine in the Napa Valley since 1992, first as the protégé of consultant Nils Venge and then as winemaker at Lewis Cellars. These experiences provided the opportunity to learn the skills required to make wines that reflect the integrity of their origin. Working at ETS Wine Labs in St. Helena, combined with formal training at the University of California at Davis Extension program, provided a strong foundation in oenology. Kristof believes that great wines are grown in the vineyard, and while formal training is crucial to success, he credits the time spent in the field as his most important learning experience. "I've learned more from grape growers about making great wine than from anyone else," seems to summarize his approach to winemaking. He strives to make wines that honor their connection to the land through the personality and flavors they present - wines that speak of a place or a unique terroir. Kristof is the inaugural winemaker for the wines of the Gargiulo OVX Cabernet Sauvignon vineyard and is celebrating his tenth anniversary with the winery this year.





SPEAKERS - DAY TWO

SUE HODDER

SENIOR WINEMAKER, WYNNS COONAWARRA ESTATE



One of Australia's best-known winemakers, Sue Hodder is winemaker at Wynns Coonawarra Estate in South Australia's Coonawarra region. She has just completed her 20th vintage at Wynns. In 2010, she was announced as the Gourmet Traveller WINE Winemaker of the Year with Wynns viticulturist, Allen Jenkins. Wynns Coonawarra Estate has three wines listed in Langton's Classification of Australian Wine. Wynns Cabernet is one of the most cellared Australian wines. A tasting of the 56-year vertical of Wynns Cabernet is an intriguing experience revealing the heritage of the label and evolution of style in Coonawarra. Sue acknowledges that she has a responsibility to preserve quality in a changing environment. Respect for tradition combined with both applied scientific understanding and creativity are all fundamental to refining style. She has chaired the highly respected Royal Adelaide Wine Show for the past five years and is the current Chair of the Coonawarra Vignerons Association. Sue has worked collaboratively with wine research agencies in an endeavour to further understand growing and making Cabernet Sauvignon in Coonawarra.

VANYA CULLEN

MANAGING DIRECTOR AND CHIEF WINEMAKER, CULLEN WINES



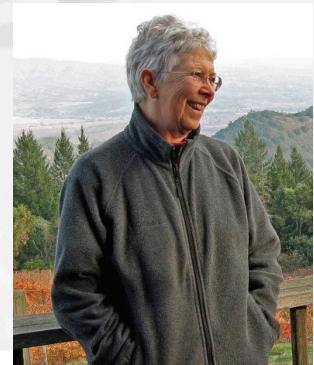
Vanya Cullen has been making wine at her family's Wilyabrup estate since 1983. She was appointed to Chief Winemaker in 1989 and Managing Director in 1999. During that time she has been rigorously experimenting in the vineyard (especially with soil and trellis management) and in the winery, all the while looking to give her wines greater complexity. Her palate has been honed by judging throughout Australia and overseas, and by her continuous pursuit of a thorough knowledge of the wines of the world. Over the past decade, Cullen has transformed her family firm from one of Margaret River's best into one of the country's premium boutique wineries. Cullen Wines, while remaining family owned, has since evolved making quality wine from a certified Biodynamic, Carbon Neutral and naturally powered estate. Exemplary viticulture lies at the heart of her success but so, too, do care and thorough attention to detail in the winery. Vanya Cullen was the winner of the 2000 Qantas/The Wine Magazine Winemaker of the year. She was the third recipient of this prize, the first Western Australian and the first woman to win the award. Vanya sits on the Qantas Taste Panel and has judged at wine shows in every major city in Australia. In 2008, she was named the UK Drinks Business Magazine "Woman of the Year 2008" and in 2011 the "Green Personality of the Year" for her commitment to the wine industry and for demonstrating that you can operate a successful business while looking after the environment.

SPEAKERS - DAY THREE

CAROLE MEREDITH

PROFESSOR EMERITA, DEPARTMENT OF VITICULTURE AND ENOLOGY, UNIVERSITY OF CALIFORNIA AT DAVIS AND CO-OWNER, LAGIER MEREDITH VINEYARD

Dr. Carole Meredith spent over twenty years on the faculty of the Department of Viticulture and Enology at the University of California, Davis, pioneering the use of DNA typing to analyze relationships among *Vitis vinifera* grape varieties. She and her research collaborators determined the genetic and geographic origins of Cabernet Sauvignon, Chardonnay and Syrah. This research shed new light on wine history and dispelled long-held myths about the origins of classic wine grapes. Her discovery of the European home of Zinfandel in Croatia has provided California growers with a source for new clones. The international cooperative consortium that she founded led to the development of a grape genome map that has become the basis for identifying genes that control disease resistance and fruit quality in wine grapes. Professor Meredith was named a Fellow of the American Association for the Advancement of Science in 1990 and Chevalière de l'Ordre du Mérite Agricole by the Republic of France in 2000. She retired from UC Davis as Professor Emerita in 2003. She and her husband produce Lagier Meredith wines from their small vineyard in the Mount Veeder district of Napa.



WARREN WINIARSKI

OWNER, ARCADIA VINEYARDS, FOUNDER, STAG'S LEAP WINE CELLARS

A true pioneer of the modern Napa Valley, Warren Winiarski arrived in 1964 set on becoming a winemaker. After working at Lee Stewart's Souverain Cellars and then being hired to work at Robert Mondavi's brand new winery in 1966, he scoured the area for the perfect spot for his own grape growing. He ultimately settled in the Stags Leap area next to Nathan Fay's cabernet vineyard, whose 1968 wine he tasted in 1969 with a sense of the magnificent qualities of its fruit. Fame came quickly as his first commercial vintage of Cabernet Sauvignon won first place in Steven Spurrier's 1976 "Judgment of Paris" blind tasting. The judges' admiration for the finesse and balance of his wine are qualities he continues to pursue through his endeavor at Arcadia Vineyards. He was inducted into the California Vintners Hall of Fame in 2009.





SPEAKERS - DAY THREE

NIGEL KINSMAN

WINEMAKER, ARAUJO ESTATE



Araujo's winemaker since 2010, Nigel was previously winemaker at Napa Valley's Krupp Brothers having relocated from his native Australia in 2006. After earning his Oenology degree from the University of Adelaide, Nigel held positions at highly-regarded Australian wineries including Nepenthe, Mount Langi Ghiran, and Cullen Wines. He also spent the better part of two years in Tuscany at Tolaini Wines, where he first worked with consulting enologist Michel Rolland. Relocating to Napa in 2006, Nigel was winemaker at Krupp Brothers, overseeing the production of wines for Krupp Brothers, Black Bart and Veraison. Working with consulting winemakers Celia Welch and Aaron Pott provided a solid understanding of Napa's unique terroir, and added to his experience with fine wine estates in California, Italy and Australia.

CALEB MOSLEY

VINEYARD MANAGER, ARAUJO ESTATE



Caleb has been Vineyard Manager at Araujo since 2011. Raised on a 35-acre estate vineyard and winery in the Santa Cruz Mountains, he studied Wine and Viticulture for four years at Cal Poly San Luis Obispo. He then spent the first five years of his career overseeing Ridge Vineyards' organically farmed, world-renowned Monte Bello Estate before coming to Araujo. Caleb believes profoundly in the concept of terroir, and intuitively knows that every vineyard operation must be done on a timely basis throughout the growing year, ensuring the best possible outcome of each vintage.

STEVE MATTHIASSEN

PRESIDENT, PREMIERE VITICULTURAL SERVICES



Steve Matthiasson co-founded Premiere in 2002, offering a variety of consulting services, including pre-plant vineyard design, vineyard assessment and strategic planning and budgeting with a focus on wine quality and sustainability. Steve started his career in the San Joaquin Valley collaborating with growers who were pioneering organic and sustainable practices. After four years providing consulting services to clients with Four Seasons Ag Consulting, Steve joined the Lodi-Woodbridge Wine Grape Commission to co-author, with Dr. Clifford Ohmart, the Lodi Winegrower's Workbook: A Self-Assessment of Integrated Farming. Steve then moved to R.H. Phillips Wine Company as Viticulturist and Research Viticulturist. In addition to viticultural responsibility for all of R.H. Phillips' 2,400 acres, he managed their research program which included vineyard trials addressing issues such as irrigation, crop levels, and canopy management.

SPEAKERS - DAY THREE

MICHAEL POLLAN

BESTSELLING AUTHOR AND JOURNALIST

For the past twenty years, Michael Pollan has been writing books and articles about the places where the human and natural worlds intersect: food, agriculture, gardens, drugs, and architecture. He is the author of the bestsellers *In Defense of Food: An Eater's Manifesto* and *The Omnivore's Dilemma: A Natural History of Four Meals*, which was named one of the ten best books of 2006 by the New York Times and the Washington Post. It also won the California Book Award, the Northern California Book Award, the James Beard Award for best food writing, and was a finalist for the National Book Critics Circle Award. Pollan's previous book, *The Botany of Desire: A Plant's-Eye View of the World*, was also a New York Times bestseller, received the Borders Original Voices Award for the best non-fiction work of 2001, and was recognized as a best book of the year by the American Booksellers Association and Amazon.com. PBS premiered a two-hour special documentary based on *The Botany of Desire* in fall 2009. His most recent book is *Food Rules: An Eater's Manual*, which was an immediate #1 New York Times bestseller upon publication. In 2003, Pollan was appointed the John S. and James L. Knight Professor of Journalism at UC Berkeley's Graduate School of Journalism, and the director of the Knight Program in Science and Environmental Journalism. In addition to teaching, he lectures widely on food, agriculture, and gardening. Michael Pollan, who was born in 1955, grew up on Long Island, and was educated at Bennington College, Oxford University, and Columbia University, from which he received a Master's in English. He lives in the Bay Area with his wife, the painter Judith Belzer, and their son, Isaac.



CHRISTOPHER KOSTOW

EXECUTIVE CHEF, THE RESTAURANT AT MEADOWOOD

A Michelin-starred chef before the age of 30, Christopher Kostow takes a thoughtful approach to food that belies his age. Masterfully blending contemporary French cuisine with the farm-to-table tradition, Christopher creates a transcendent experience for diners every night at The Restaurant at Meadowood. "I embrace food memories — traditional combinations that work together — and then distill those flavors into something that is very much different, and very much stands on its own." Choosing to forge his own educational path, Christopher credits the support and teaching of such renowned chefs as Trey Foshee and Daniel Humm with giving him the freedom and opportunity to hone his craft. Always one to push the envelope and gain more experience, Christopher landed in kitchens far and wide, from a Paris bistro to Michelin-starred Le Jardin des Sens in Montpellier to the village of Salon-de-Provence, where he manned the stove at a former monk's abbey dating to the 14th century. Since arriving at Meadowood in February 2008, Christopher has introduced dishes that draw on the bounty of the seasons while taking a disciplined approach to modern French fare. Guided by the pure flavors of the highest-quality ingredients, Christopher also leaves room for inspired spontaneity.





INTERNATIONAL CABERNET SYMPOSIUM

2012

PARTICIPANTS

INTERNATIONAL ATTENDEES

Piero Antinori	Owner	Antinori	Italy
Fernando Buscema	Technical Director	Bodega Catena Zapata	Argentina
Laura Catena	Managing Director	Bodega Catena Zapata	Argentina
Vanya Cullen	Winemaker	Cullen Wines	Australia
Thomas Duroux	CEO	Château Palmer	France
Carlos Falcó y Fernandez de Cordova	President	Pagos de Familia Marques de Griñon S.A.	Spain
Michel Friou	Winemaker	Viña Almaviva S.A.	Chile
Axel Heinz	Director of Production	Tenuta dell'Ornellaia	Italy
Sue Hodder	Senior Winemaker	Wynns Coonawarra Estate	Australia
Rob Mann	Estate Director/Winemaker	Cape Mentelle Vineyards	Australia
Angélique Meynieu	Assistant Winemaker	Château Cos D'Estournel	France
Julio Mourelle Lopez	Winemaker	Pagos de Familia Marques de Griñon S.A.	Spain
David Pernet	Co-Founder	Sovivins	France
Sabrina Pernet	Technical Manager	Château Palmer	France
Wayne Stehbens	Senior Winemaker	Wingara Wine Group/Katnook Estate	Australia
Alejandro Vigil	Winemaker	Bodega Catena Zapata	Argentina

UNITED STATES ATTENDEES

Kale Anderson	Winemaker	Cliff Lede Vineyards	Yountville
Kristof Anderson	Winemaker	Gargiulo Vineyards	Oakville
Daniel Baron	Director of Winemaking	Silver Oak Cellars	Oakville
Philippe Bascaules	Winemaker	Inglenook Winery	Rutherford
Michael Beaulac	Winemaker & GM	Pine Ridge Winery	Stags Leap
Pam Bond	Vineyard Manager	Swanson Vineyard & Winery	Oakville
Roger Boulton	Professor	University of California	Davis
Chris Cameron	Director of Winemaking	Broken Earth Winery	Paso Robles
Stacy Clark	Winemaker	Charles Krug Winery	St. Helena
Victoria Coleman	Winemaker	Global Wine Consulting	Napa Valley
John Concannon	4th Generation Vintner	Concannon Vineyard	Livermore
Naoko Dalla Valle	Proprietor	Dalla Valle Vineyards	Oakville
Daniel de Polo	President	Dariouh	Napa Valley
David DeSante	Winemaker	Oakville Terraces	Oakville
Lisa Giannone Dillingham	Owner	Silverado Ventures	Oakville
Michael Dillingham	Owner	Silverado Ventures	Oakville
Justin Dragoo	President	Gargiulo Vineyards	Oakville
Andy Erickson	Owner	Favia Erickson Winegrowers	Napa Valley
Jason Exposto	Winemaker	Futo Wines	Oakville
Mark Fasi	Winemaker	Paradigm Winery	Oakville
Eric Fidel	Assistant Winemaker	Groth Winery	Oakville
John Gilpin	Winemaker	VITUS	Oakville
Steve Griessel	Owner	Betz Family Winery	Washington
Bridgit Griessel	Owner	Betz Family Winery	Washington
Ren Harris	Owner	Paradigm Winery	Oakville
Chris Howell	Winemaker/GM	Cain Vineyard & Winery	Spring Mountain
Agustin Huneeus	Proprietor	Quintessa	Rutherford
Fredrik Johansson	Winemaker	Staglin Family Vineyard	Rutherford

(CONTINUED)



PARTICIPANTS (CONTINUED)

Paulius Kaselionis
Nigel Kinsman
Paula Kornell
Larry Maguire
Nicole Marchesi
Steve Matthiasson
Carole Meredith
Chris Millard
Carissa Mondavi
Tim Mondavi
Caleb Mosley
David Nagengast
Florencia Palmaz
Christian Palmaz
Jenny Pan
David Pearson
Francoise Peschon
Chris Phelps
Glenn Salva
Michael Silacci
Andy Smith
Shannon Staglin
Jeffrey Stambor
Clarke Swanson, Jr.
Allison Tauziet
Charles Thomas
Vance Thompson
Anne Vawter
Cameron Vawter
Judd Wallenbrock
Josh Widaman
Stacia Williams

Vineyard Manager
Director of Winemaking
General Manager
President & CEO
Winemaker
President
Co-Owner
Winemaker
Owner
Owner
Vineyard Manager
Director of Winemaking
Vintner
Vintner
Owner
CEO
Winemaker
Winemaker
Estate Director
Winemaker
Winemaker
President
Director of Winemaking
Owner/CEO
Winemaker
Director of Winemaking
Owner
Winemaker
Winemaker
General Manager
Winemaker
Proprietor/Winemaker

Justin Winery
Araujo Estate
Oakville Ranch
Far Niente
Far Niente
Premiere Viticultural Services
Lagier-Meredith
Newton Vineyard
Continuum Estate
Continuum Estate
Araujo Estate
Scheid Vineyards
Palmaz Vineyards
Palmaz Vineyards
Sloan Estate
Opus One
Araujo Estate
Swanson Vineyards & Winery
Antica
Opus One
Larkmead Vineyards
Staglin Family Vineyard
Beaulieu Vineyard
Swanson Vineyards & Winery
Colgin Cellars
Quintessa
Jessup Cellars
Oakville Ranch
Dana Estates
Signorello Estate
Pahlmeyer
Cairdean Vineyards

Paso Robles
Calistoga
Oakville
Oakville
Oakville
Napa Valley
Mount Veeder
St. Helena
Napa Valley
Napa Valley
Calistoga
Monterey
Napa Valley
Napa Valley
Rutherford
Oakville
Calistoga
Oakville
Atlas Peak
Oakville
Calistoga
Rutherford
Rutherford
Rutherford
Oakville
St. Helena
Rutherford
Yountville
Oakville
Rutherford
Napa Valley
St. Helena
St. Helena



INTERNATIONAL CABERNET SYMPOSIUM 2012

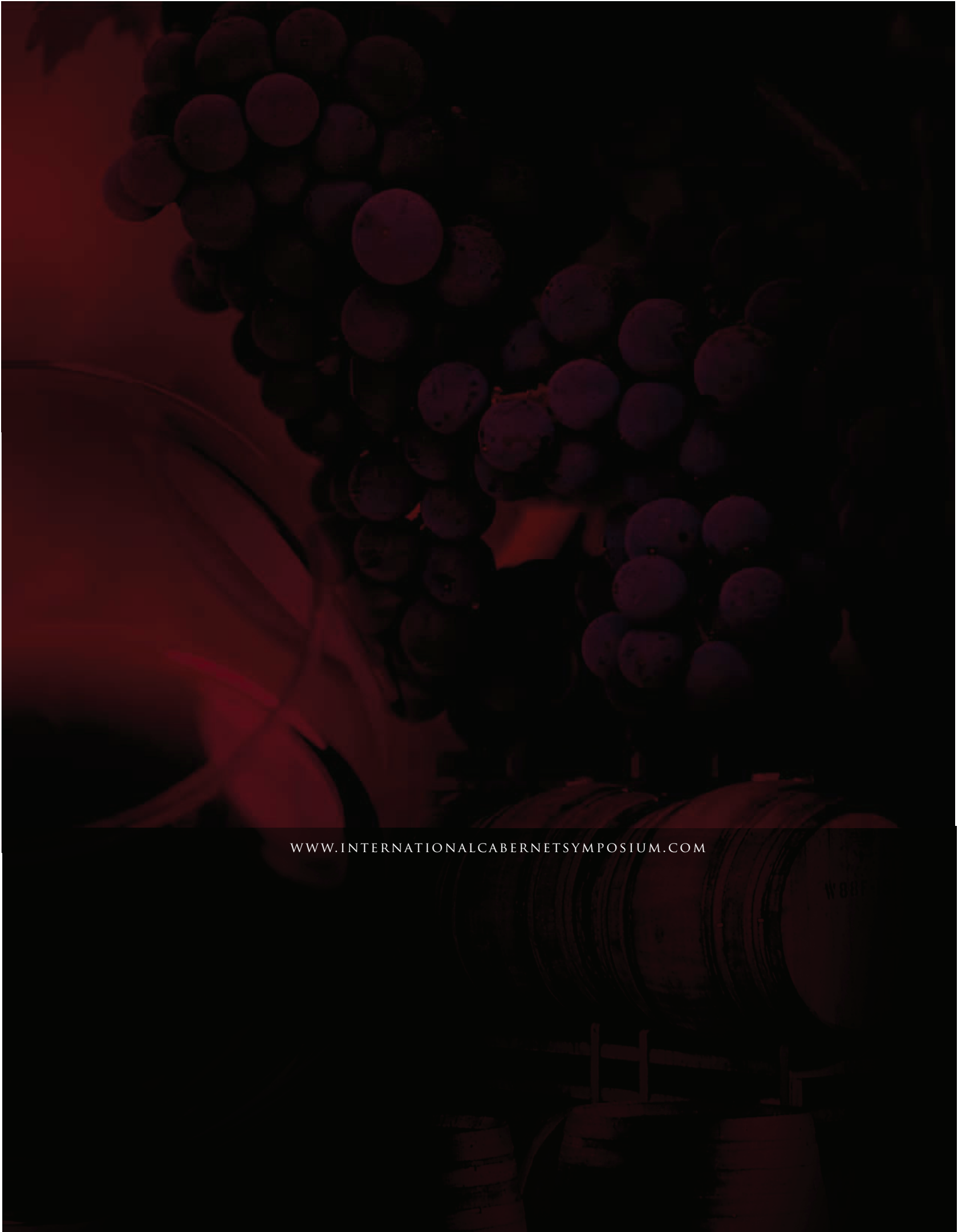
STEERING COMMITTEE:

Opus One - David Pearson, CEO, Chair
Antica Napa Valley - Glenn Salva, Estate Director
Araujo Estate - Jimmy Hayes, Vice President of Sales & Marketing
BOND - Paul Roberts, Estate Director
Cain Vineyards & Winery - Christopher Howell, General Manager, Winemaker
Far Niente/Nickel & Nickel - Mary Grace, Vice President Communications & Marketing
Gargiulo Vineyards - Jeff Gargiulo, Owner / Justin Dragoo, General Manager
Groth Vineyards & Winery - Suzanne Groth, Vice President Sales & Marketing
Opus One - Michael Silacci, Winemaker / Roger Asleson, Vice President, Public Relations
Pine Ridge Vineyards - Erle Martin, President and CEO
Quintessa - Agustin Francisco Huneeus, Owner / Charles Thomas, Winemaker
Silver Oak Winery - Daniel Baron, Winemaker
Staglin Family Vineyard - Garen, Shari and Shannon Staglin, Owners

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